

EARLY REGISTRATION DEC. 8-19

the forum

hanksgiving

Vol. VI, No. 6

Greenfield Community College

November 21, 1975

Chronia Polla—

Love And Prosperity

By DAVID A. GEORGANTAS

When the nuptials ended, the priest took the groom aside and with prophetic amusement he said, "Don't do crazy things!"

That phrase brought back long forgotten memories of being an altar boy, a devoted church-goer. One Sunday morning after the Divine Liturgy, we altar boys snuck downstairs to the church hall to avoid the repetitious, never-ending sermon that followed. Discovering the storage room partially open, we went in, removing one of the wheelchairs ordinarily used for our handicapped parishioners.

It seemed to be in working order, so we all took a quick spin around the hall. As I came into the homestretch, who should be standing there at the finish line but the priest. With a look of disbelief in his eyes he exclaimed, "Don't do crazy things!" Embarrassed by our stupidity in getting caught, we never did "crazy things" again—at least not to his knowledge!

Congratulations were received by the bride and groom, and we left for the long awaited reception.

The music became louder as the guests eased into the steps of the Tsamikos. Zorba would have been proud of us as we raised our handkerchiefs in ecstasy, recreating a scene performed many times by our ancestors, such as at the Festival of Lights at the Acropolis.

The dance was the birth of a new generation; a generation abundant with the rich heritage and folklore of the Greek culture. The men danced together as had their fathers, and as had their father's fathers. To dance with your fellow man is an honor. It symbolizes the strength, the glory, and the beauty of the motherland; it signifies her courage, her integrity, the majestic unity of a proud nation. The dance is quintessential Greek life, the glowing spirit of a dignified civilization, a civilization that has contributed so much to the world and mankind.

Aromatic garlic cloves and spices filled the room. The onslaught of roast lamb held me prisoner at the buffet; escape was the furthest thing from my mind as I took advantage of my captivity. We devoted ourselves religiously to the Grecian feast, the devotion of the Greeks at the palace of Menelaus.

The food long associated with the Greek people; Baklava — molasses, honey, sugar, nuts and spice, its sweetness urging my mouth to call "More!" with every bite.

Kouloudia — swirls of flour, butter and sugar, baked golden brown in a criss-cross design.

Kourabiedes, little white powder puffs of confectionary delight, their virginity a

desirable temptation.

Stuffed grape leaves; lamb, rice, and garlic smothered in lemon juice and olive oil.

An impeccable mound of feta cheese, a small scale Mt. Olympus, was our sacrificial offering to the Gods, and to ourselves.

The pita — layer upon layer of spinach pie, painstakingly prepared by my grandmother, her only cookbook being the infinite file of recipes stored in her head; her aging hands were the measuring cups — a pinch of this, a touch of that. Her touch reproduced the Greek tradition that has passed down from generation to generation.

The centerpiece consisted of a Greek salad, a bottomless pit of vegetarian pleasure. The secret ingredients were the unique flavors of the lemon juice and the fresh mint.

The Peloponnesian War was recreated as several patriotic Greeks attacked it with lust and vigorosity. The Greeks were triumphant in this battle, the Spartan salad being defeated.

Bordering the salad were the endless rows of mezedakia — delectable cheeses and the Kalamata olives, often referred to as "Greek chocolates" by my father; their taste was anything but sweet! As a youngster, my father would get us to eat them by telling us that they weren't olives, but chocolates. How could we possibly resist a chocolate? His strategy was brilliant, for now I never pass up the opportunity for a "Greek chocolate"!

The ham, fired with a glaze of sugar and garlic, and the turkey. Keftedes — meatballs enhanced by the flavor of herbs. The many different kinds of breads, spicy and sweet, full of nuts and fruits. During the Christmas and New Year's celebrations, my grandmother would bake the Christopsomo, or Christmas bread, prepare the deep-fried loukoumades, and the Vasilopeta — Saint Basil's cake, a silver dollar hidden in it. Luck was brought to whomever received the slice with the dollar.

The high-pitched sound of the bouzouki instantly transformed the guests into a frenzy. Metaxa stinger in hand, Aunt Alice, resembling an Evzone soldier with her white silk dress and embroidered vest, carefully maneuvered each step of her dance. She was experiencing the kefi; she expressed her contentment with life in her dance. The excitement, the joy. The pride. The floor vibrated with the enravishment of the dancers as the beat of the music increased.

The customary shout of "Woopa!" by the men was heard above everything else; the slap-

LOVE

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Photographer Displays Silkscreens

By LOUISE BOUCHER

Arthur Hillman is the creator of the figurative and landscape photo silkscreen prints in the ART FSM. This process involves taking a photograph and silkscreening it to make a print which has a different effect than a photograph. This display will continue through November 26th, with the artist coming Friday November 21, to discuss the prints with all interested at 12:30 in the ART FSM.

Born in Brooklyn, New York in 1945, Hillman is a photo printmaker and teacher of this art. His training includes a Bachelor of Fine Arts degree from the Philadelphia College of Art in 1966 and a Master of Fine Arts from U-Mass in 1968. His photoprints have been displayed in seven one-man shows and over a dozen national print exhibitions. These include the Philadelphia Print Club, Pratt Graphics Center, Northern Illinois University, University of North Dakota, and the Library of Congress.

Hillman has taught at the Massachusetts College of Art in Boston where he was chairman of the printmaking department from 1970-1974. He is currently a member of arts and aesthetics faculty, teaching photography and printmaking at Simon's Rock College, Great Barrington, MA.

Some of the prints displayed here have duplicate images and some are printed in colors. A large number are figurative combined with landscape, as a nude and a tree trunk indivisibly. Others are clearly nudes or landscapes done with fine silkscreening so that the image looks like an untouched photograph except upon close examination. Others are printed in a bold manner so that it is clearly a silkscreened print, but so simplified that one must look for the photographic image it originated from.

Hillman has won three awards for his prints: a grant from The Justinian Foundation, New York, New York in 1965; Printmaking and General Arts awards from the Philadelphia College of Art in 1966 and from U-Mass, a Teaching and Student Assistantship in 1967 and a University Fellowship in 1968.

I'm Back
where I started
on this continuous circle of dreams
I've been chasing
Yet, there now
shines a brighter light, and I
can see clearly what were only shadows
when I left.
By KATHY GLEASON

\$20 SAF Must Be Paid

Early Registration Begins December 8

The student activities fee must be paid at the time of registration for the spring semester and will serve to secure a place for the student in the spring semester, Registrar Peter Stoddard has announced.

Last year the student activities fee was raised by the Trustees of the Massachusetts Board of Regional Community Colleges to an annual total of \$40 for full-time students and \$20 for part-time students. This fee is now payable on a semester basis of \$20.00 for full-time students and \$10.00 for part-time students. Stoddard is urging all students to anticipate the payment of this fee. Students who are financial aid recipients are responsible for paying this fee on their own and will not be permitted to charge the fee against their financial aid award.

How The SAF Came To Be; What It Is

By CINDY NEWMAN

When establishing legislation for state community colleges, the Massachusetts legislature wisely decided to provide for extra-curricular activities through a student activities fee rather than through appropriation. In the enabling legislation, General Laws of the Commonwealth, Chapter 15, Section 37, it is specified that a student's activity fee, to be controlled by the (President) of the college, will provide those social, cultural and recreational programs not covered in the budget. This fee is the only money kept solely for use within the school and is mandatory for all students.

The Board of Trustees of Community Colleges regulates the amount which cannot exceed \$40 per year. By tradition a percentage (15 per cent at GCC) is retained by the President as a college service fund and put into an account covering unappropriated expenses at his discretion. The other 85 per cent is turned back to the student government. However, their budget must be approved by the President, and all checks and deposits are still handled through the college business office. GCC employs this policy to control expenditure of the fee and to prevent debates each time the student government wishes to spend some of that money.

It may seem unfair that we are required to pay an additional fee, besides our tuition, but I find many arguments to the contrary.

First, the fee is required by law, and as soon as it is paid to the school, it is under the com-

plete control of the President of the college. And we must pay, even if we do not participate in student activities. The fee is part of your total cost for college, and the money is appropriated throughout the entire school. Just as your tuition pays toward many school facilities which you may not utilize, the student activities fee is used for the good of the whole school.

Though it may seem our tuition is a large enough payment, this is a false notion. The total cost per student per year at GCC, is approximately \$1,600. This figure does not even include the cost of building maintenance — only the educational costs. Considering that students pay only \$300 per year toward the cost of their education, the tuition seems quite inexpensive.

December 8 - 9: Occupational students who have completed 40 or more credits (including the present semester).

December 10 - 12: Occupational students who have completed less than 40 credits.

December 15 - 16: Liberal Arts students who have completed 40 or more credits (including the present semester).

December 17 - 19: Liberal Arts students who have completed less than 40 credits. All special students.

SAF
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Increase Sought

Greenfield Community College has submitted its 1977 budget request and is asking for an increase of \$389,246.

According to the budget request document prepared by the college, this increase would restore 16 vacant faculty positions, enabling the college to bring its enrollment level to 1,400 full-time equivalent students — about 1,500 persons — and it would provide \$40,000 to overcome the loss of funds for educational reference and other materials needed to support the library.

The total 1977 budget request is for \$2,548,984. The 1975 budget was \$2,327,674 and the 1976 \$2,149,738.

The Forum

Published By

Greenfield Community College

For the Entire College Community

Lewis O. Turner, President

Arthur W. Shaw, Director of Communications

William H. Clark, Production Advisor



Brunette Wed In College Rite

Albert E. Brunette and Barbara J. Chagnon were married Saturday, November 15, at Greenfield Community College. It was the first marriage ever to take place on campus.

The bride is the daughter of Mr. and Mrs. Lionel Chagnon, 6 Prospect Street, Easthampton. The groom is a second year student in data processing at Greenfield Community College and serves as Student Commissioner to the Student Advisory Commission of the

Massachusetts Board of Regional Community Colleges. He is the son of Mrs. Beulah Brunette, 55 Echo Lane, Easthampton.

The marriage ceremony took place in the central lounge at Greenfield Community College's new campus, and was performed by the Rev. Arthur W. Shaw who is a member of the college's administrative staff. A reception followed in the student lounge.

The Brunettes will reside at 54 Aster Court, Greenfield.

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LETTERS TO THE EDITOR

I would like to say a word in behalf of Saga Foods, the company responsible for the food available to us from our cafeteria. In a previous issue of The Forum there was an article containing quotes from a few students regarding the cafeteria service. The general consensus of the students, according to this article was that prices are too high. Granted, in this day of inflated prices, nothing is priced at anything close to what it is worth, and Saga meals are no different. And, too, we can never quite justify prices we pay in restaurants considering what we would pay for the same thing at home. Generally speaking we can eat better at home for at least half the price. However, judging from the lines at the cafeteria, students seem to be willing to pay for the convenience of having their meals prepared for them.

I don't feel complaints about the high prices are justified because, relatively speaking, the prices are not high but very reasonable.

I'm employed at a local restaurant (because I value my job I won't mention the name) and am therefore familiar with the prices. Take the basic two egg, bacon, toast, coffee and juice breakfast for which we pay \$1.05 in the cafeteria. At the restaurant where I work, we would pay \$2.60 plus \$5 tax as opposed to the 9c on \$1.05 for exactly the same meal. White bread is white bread wherever you go, standardized as only machines can make it. Eggs are forever eggs, and bacon is bacon whether prepared by the Ritz or Rita's. Hamburgers too are very much the same wherever you go. In the cafeteria, hamburgers are priced at 55c not much higher than McDonald's and probably more recognizably hamburger as opposed to mustard, ketchup, pickle with a little hamburger underneath. At my restaurant, the very same model hamburger as the cafeteria's with the addition of four or five potato chips and a slightly larger pickle goes for \$1.15 (plus 10c tax as opposed to no tax on the 55c hamburger).

Granted, I use an extreme: my place of employment is blatantly overpriced and sells a name more than food. However, the following table of prices comparisons of some basic food items indicates our cafeteria to be very reasonable:

	My Cafe.	Rest. Q.	Rest. L.
OJ	.20	.40	.25 .20
milk	.25	.35	.25 .30
tea	.15	.30	.25 .25
hamburger	.55	1.15	.60 .65
Fr. fries	.35	.65	.40 .45
tuna sand.	1.60	1.45	.95 .85
tossed salad	.45	.70	.65 .60

Upon examining quality and variety, I can find little difference between the hamburgers, salads, pancakes and basic sandwiches served at any of the restaurants almost anywhere in the USA little more lettuce here, a slightly bigger burger there, it all balances out in the end. At the level of restaurant we are discussing here: delicatessens such as Ken's in Boston or other big city restaurants are not being considered here as being different calibre restaurants for which we pay accordingly. People seem to want to know what to expect when they go out to eat, and food preparation, like most things in America, has become fairly well standardized throughout the nation.

Thus, the cafeteria-style restaurant, doing away with overhead, particularly waitresses providing individualized service, offers the same quality food at lower prices. In comparison to other cafeterias, such as those sponsored by the federal government our cafeteria far surpasses most others in cleanliness, atmosphere and appealing entrees. We can all remember that funny looking hamburger-gravy mixture on top of sticky noodles accompanied by bread and cake and a mound of wilted green strings, the sad remains of string beans: 90 per cent starch, 6 per cent protein and 4 per cent fillers, binders and preservatives of suspicious origins, we can be thankful that we are spared that horror. At the old GCC campus, students used a grammar school's cafeteria. There was no variety to speak of: no grill items, choice of drinks, salads or desserts.

We do have variety here, ranging from one or two entrees daily to a choice of hamburgers, sandwiches, soup and a number of salads. I am delighted to find some natural food items available indicating a responsiveness to the wishes of the students. There is herb tea, fresh fruit, yogurt (rarely found in a restaurant) and other natural foods for those who are into that type of thing and plenty of chips and coke for those who aren't.

All in all, we really don't have it that bad with Saga foods: staffed by friendly people, a management who shows an interest in the students it serves, reasonable prices, good coffee and a darn good whizme frizbe with a purchase of \$1.25 or more.

Denise Rau

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SAF

Continued From Page 1

When asked why we at GCC pay the maximum activity fee, Dean of Students Clement J. Gainty replied simply, "We need the money."

Starting this year, GCC operates under a new policy. Each student's place in the semester will be held open only after the student activity fee is paid at pre-registration.

Dean Gainty explained, "Previously the student activity fee was \$35 a year, payable in full at the time of fall registration. This fee was non-refundable, which was unfair to some people who were only planning on attending GCC for one semester, or withdrew from school for sickness or personal reasons." He feels that was, in effect, "stealing from the students." Recognizing this situation, Dean Gainty developed a much fairer plan to pay the fee semester by semester. The college petitioned the Board of Trustees to raise the fee to \$40 per year (\$20 per year for part-time students) and to make this fee payable \$20 each semester, at time of pre-registration.

The fee will be used to reserve a place in the enrollment because as Dean Gainty pointed out, "In previous years, we would be expecting a certain number of students and some simply wouldn't show up the first day of classes. This was taking up a place away from some student who was not accepted because the enrollment was filled, but would have liked to attend. We feel that if a student pays this fee, he will have a more certain intention of attending when school starts. And we will rule out turning away many people who needn't be."

The student activities council should be commended for the numerous day and evening events scheduled throughout the school year. When you realize that, no matter what, you are required to pay this fee, perhaps it would be wise to make a greater effort to take advantage of these programs.



Continued From Page 1

ping of their shoes with their hands signifying approval of the celebration. Symbols kept time to the music; the interlocking chain of dancers grew even larger as the bride and groom, previously unaware of the surrounding festivities, came out of their dreamworld and took their respective places in the expanding body of dancers.

Cousins and second cousins, brothers and sisters, aunts and uncles, parents and grandparents, friends and neighbors retrospective of their labors, their happiness, their bitterness, their success. Remember the time when we celebrated the 50th wedding anniversary for Yiayia and Poulee? The summer reunions with Uncle George and his family? The difficult time when Mom died. All of our endeavors were momentarily forgotten as we focused our thoughts upon the newlyweds. It was now their time to experience the pain and the suffering, the joy and the love, to taste the failure and success of life, to carry on the spirit of the family. In faith and hope, we raised our glasses to the new couple. "Chronia Polla!" "Love and prosperity, many happy returns!"

COMING EVENTS — PAY ATTENTION!!

Well, it's November and if you've been hanging around wondering what there is to do, here are a few ideas:

There's a film festival this month, starting November 19 with The Class of '44. The movie will be shown at 7:30 p.m. in the Lecture Hall. Admission is \$1.00.

Also, there's a free PROGRAM for all of you poor (or cheapie) people. The Marx Brothers will star in "Horsefeathers," on November 25 at 10:00 a.m. and 2:00 p.m. in the Behavioral Science FSM N253.

For all the musically inclined, "The Rattlers" will be playing in the student lounge on November 21 (free coffee of course).

For all the people who'd like to try their dancing ability, there will be a dance workshop on November 21 at 12:00 noon here at G.C.C. Behavioral Science FSM N253.

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Economy
Shopping Tips

By PAM HARRIS

In recent years toilet paper, often a necessity in many homes, has gone up 67 per cent in price. A bar of soap has not grown in size but the price has bubbled.

The price of everything is almost beyond the reach of the poor. To survive and still have the necessities of the rich and the luxury of the poor, one must develop the art of shoplifting.

Grocery stores are not fond of shoplifters. Nowhere have I seen a sign saying shoplifters welcomed. In fact, many stores have food detectors that scan and search the person's body as they leave the store, if they get that far. To be caught is to be branded by the people pleasers across the country.

Imagination is important. I once tried my hand at shoplifting. I was traveling down meat street when I saw before me a delicious selection of raw meats. I didn't want to be greedy but right there in front of me was this fifty pound turkey. Oh, a delicious sight to behold. Imagination, thought I. In my purse I came across an old leash and flea collar; perfect for what I had in mind. I attached the collar and leash to the neck of the turkey. I didn't feel at all conspicuous as I pulled my flea protected bird down the aisle and was ever so surprised when the store manager stopped me. He needed his exercise, said I. He's my pet. A dog? said I. I'll put him back, said I.

I was angered at being caught. Frustrated, too. Imagination, thought I. There was the time I had a craving for some grapes but lacked the funds to pay for them. Luckily I had two safety pins. I pinned a bunch of grapes to each side of my coat. Corsages, thought I, how lovely. As I began my journey out of the store, I was almost as surprised as before when the store manager stopped me. They are corsages, I explained. For the prom, I explained. Sorry some got squished, said I, as I put them back on the shelf.

Foiled again. I was miserable. Think, said I. There must be a way to get away with shoplifting.

There was the time I broke a glass and had no broom. Grocery stores sell brooms, but I had no money. This was it, thought I. Perfect, thought I. I put on my long coat — it came to my knees so I had to be sure to get a short broom. I found the perfect one at my friendly grocery store. I slid it up my coat. It was a little difficult walking but I was so pleased I was floating.

When the store manager approached me, I knew I was caught. I rode it in, said I. There were no parking places, said I. A dollar, twenty, said I. So cheap, thought I, as I paid my dues.

Dance Workshops

By LOUISE BOUCHER

A series of six dance workshops for the benefit of the students, faculty and general public are being sponsored by the Student Activities Office of GCC. Sessions in beginning tap dance and the traditional country dance are already past. Four more workshops are scheduled before Christmas vacation.

Modern Jazz on November 21st includes basic exercises and warmups leading to the development of Modern Jazz techniques and steps incorporated into a total dance.

Native American Dance on December 5th will have authentically costumed dancers to deomn

Native American Dance on December 5th will have authentically costumed dancers to demonstrate lead group dances in the tradition of the American Indian.

International Folk Dance, December 12, will teach traditional folk dances of the peoples of Eastern Europe and the Mediterranean especially Greece, Bulgaria and Israel.

Traditional New England Country Dance on December 19th will cover group and couple dances of the American Colonial and Federal periods which originated in England, Ireland, Scotland and France.

GCC Recreation Leadership students will staff the workshops. The leaders are Laurie Pike, Al MacIntire, Dutch Fritz, Peggy Parker, and Candy Lee. All programs are held in the Recreation FSM in the North Wing on Fridays at 12:00.

Moschen Takes
Ping Pong Title

By PAMELA HARRIS

The student Activity Council sponsored a ping-pong tournament from October 14 until October 30.

The winner of the singles division was Colin Moschen. He had won 16 games in the double elimination tournament; his only loss was to Dean Collins. In the final round of the singles competition Moschen beat Dave Zern 21-12 and 21-11. Moschen was awarded the first place trophy and Dave Zern received the second place prize of \$5.00.

Russ Fish and Mike Huston created a formidable partnership as they captured the first place spot in the doubles division of the tournament.

Frederico Agnir directed the tournament; Dean of Students, Clement Gainty, awarded the prizes.

Committee
Collects
MacLeish

By PAMELA HARRIS

Dr. Helen Ellis is the chairperson for the MacLeish Collection Committee. This committee was formed in February of 1972 and its purpose is to gather all of Archibald MacLeish's manuscripts, pictures, letters and other material written by or pertaining to Mr. MacLeish. The center for all of this material will be the MacLeish Room in the library of Greenfield Community College.

It has and will take time and dedication for this committee to fulfill its purpose. Mr. MacLeish approves of this committee and has offered to do a series of audio and video tapes speaking of his career and his life to add to the written and photographic material the committee has and hopes to obtain.

The Right To Cook
The Will To Burn

By DON GERARDE

For all you people who have the right but, at times, have been a bit overpowered by the will (like it or not), there is a book right in the Greenfield Community College Bookstore that will prove more than helpful. Academic Appetites (\$3.00), put together by the Friends of G.C.C., is a cookbook geared to the student. The book is a potpourri of meals, though it mostly contains food plans that are good to your wallet and your tastebuds. All sales proceeds go to the student scholarship fund. Here's one of the recipes from the book:

Ruth Shaw's Granola

c - cup
5 c. quick oatmeal
1 c. wheat germ
½ c. coconut
½ c. sesame seeds
½ c. sunflower seeds
½ c. oil
½ c. honey
1 tsp. vanilla

Mix first five ingredients in large bowl or kettle. Heat oil and honey, add vanilla. Drizzle over dry ingredients, stirring to mix well. Spread on two huge flat pans, preferably Teflon. Cook 15 minutes, stirring and turning over once after 7 or 8 minutes. Set oven at 350 degrees. Store in can. Servings - 20.

So, if your meals have been a hassle, go down and pick up Academic Appetites.

Papa Gerarde's
Lasagna

By GREG GERARDE

In most families the mother is called upon to do the cooking, but in my case my Dad did the cooking. His hobby is cooking and he is very good at it. His specialty is Italian dishes because of a strong Italian background.

Every Sunday you could hear by Dad call me in broken English, "Hey Gregg, time to eat." Those words would travel from the lower East Side to the Italian section of Bloomfield. His special dish, which is lasagna was served every Sunday and I would race home in anticipation of a good meal. Being first was very important at the table because with 46 brothers and 4 sisters space was limited and food was plentiful. The recipe which was handed down from family to family over a period of many years is kept locked up in my father's memory.

The main parts of the recipe were as follows (with permission from my father):

1 pound Italian sausage
1 clove garlic minced
1 tablespoon whole basil
1½ teaspoons salt
1 1-pound can tomatoes
2 6-ounce cans tomato paste
10 ounces lasagne noodles
2 eggs
3 cups fresh Ricotta
½ cup grated Parmesan cheese
2 tablespoons parsley flakes
1 teaspoon salt
½ teaspoon pepper
1 pound mozzarella cheese
and bake at 370 degrees for 45 minutes.

With fifty people in the family, we had to use shovels to measure salt, cheese, noodles, and sausage so the Sunday meal took weeks but was well worth waiting for.

This recipe can only be reprinted with the permission from the author.

Greenfield Community College is requesting 150 permanent positions for 1977 for a total state payroll of \$1,898,589. This would include \$10,657 in step rate increases and \$60,420 in merit increases.

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Sports Roundup

Tennis

By GREG GERARDE

After some weather delays, the G.C.C. Tennis Tournament came to an end.

In the singles matches, pitted Jack Burke who pitted against Chuck Neveu and in the Women's Division Sally Mastalitz against Heather Goode. Jack Burke, the favorite in the Men's Division, easily took the first set 6-2 and then had some trouble in the second set going to 5-5 before darkness set in and rescheduled the match for the next day. After a 6-6 tie the set went to tie breaker and Jack Burke won as he took 5 points to 1 and the singles trophy. Jack Burke won every set as he had a perfect tournament.

In the women's finals, both were evenly matched with either girl capable of winning it all. Sally Mastalitz using deep ground strokes and consistent serving, won the first set 6-1 and then using the same consistency, took the second set 6-1 and the match.

The Tournament is almost at its end with only doubles left to play.

I would like to comment on the Tournament and say that it was run pretty well and there was plenty of interest and fun. Hopefully, more tennis tournaments can be played this spring.

Women's Basketball

By GREG GERARDE

December 5th, the GCC Women's basketball team travels to Franklin Pierce College for their opening game of the season.

With Cheryl Boron, last year's MVP and 21 point average, GCC looks forward to one more winning season; they have eight returning veterans to go along with six new players. Cathy Clark, Barb Gervais, Holly McNaney, Laurie Pike, Karen Riddle and Sue Supinski will help GCC improve on its third place finish in the Community College division. Newcomers, Julie Brockelman, Louise Campbell, Jayne Gigueie, Christina Peterno, Sandi Goodman, and Donna Tudryn will add depth to the already talented women's team.

The town of Lunenburg has sent GCC three good players. Veterans Karen Plunkett and Barb Gervais and a new face in Julie Brockelman who will be in a battle for the starting guard position with Jayne Gigueie.

With a 15 game schedule that includes such tough teams as Quinsigamond Community College, Berkshire Community College, North Adams State and Mattatuck Community College from Waterbury, Conn. The Red Barons of GCC will be trying again to get in the State tournament. After talking to Coach

Donna Hall, the team seems to have more balance and depth with sixteen players all with Varsity basketball experience. With three weeks before the first game, the Women's team at GCC could be one of the best in the Community College division.

Frisbee Contest

G.C.C.'s first Intramural Frisbee contest was held Nov. 6th. Dave Kelliher took first place in the curve left, curve right, and distance throw. Bruce Caisse took second place. George Tobin and Angela Dombek tied for third place. Dave Kelliher won the overall championship. The tournament consisted of: (1) Curve left at 15, 20, 25 yard targets; (2) Curve right at 15, 20, 25 yard targets; (3) Distance throw; (4) Overall champs.

Golf

November 4th G.C.C. held an Intramural Miniature Golf Putting Tournament with 21 contestants. In the Male Division Jon Rosner won with a total of 19 strokes; second was Henry Shaughnessy with 20 strokes; Scott Kirkpatrick added 22 strokes.

The Women's Class had a tie with Sue Supinski and Barb Gervais shooting a pair of 22's. Cathy Clark chipped in a 23 for second and Lydia Betsold finished with a 24 to round out the Women's Division.

In the overall putting tournament, Jon Rosner captured first with a 19 and Henry Shaughnessy's 20 was good enough for second. There was a three way tie for third as Scott Kirkpatrick, Sue Supinski and Barb Gervais each shot 22's.



Empathy Sought With Handicapped

Many find the new building difficult to get around in: its many levels, alley ways and back roads present a challenge to those who lack proper orientation. But after a couple of

weeks few lose their way.

This building — and all public buildings — present continuing challenges for the handicapped. What for most is a quick trip down to the cafeteria to get a cup of coffee before the next class is a major undertaking for those in wheelchairs or on crutches.

As a sociology project, Donna Perkins and Linda Brouillette are planning an Awareness Day for Thursday, November 20. Members of the college community will be asked to ride around in wheelchairs to get the feel of what it is like for 7,000 Massachusetts children and adults who are confined to wheelchairs.

The new building was designed with handicapped persons in mind: there is special reserved parking for them and the building is accessible by ramp. There is elevator service to all floors except the FSMs. There are even special restrooms in each area of the building with fixtures designed to accommodate wheelchairs. Even so, getting around here and in most other public buildings requires more effort for the handicapped than for the non-handicapped.

If you'd like to experience some of the challenges faced by handicapped persons, try it. You won't like it.

Compact Is Bill Of Rights

By PAM HARRIS

The Commonwealth Transfer Compact is an agreement between two and four year public colleges and universities in Massachusetts that acts as a "Bill of Rights" for all transfer students.

Under this Bill of Rights graduates of G.C.C. with an associate's degree that incorporates the following distribution of credits are guaranteed, if accepted at a four year school, that their college transcript will be transferred as a unit.

The breakdown of hours needed to qualify for the transfer compact is as follows: six hours of English-communication, nine hours of behavioral-social sciences, nine hours of humanities-fine arts, nine hours of mathematics-sciences and the remaining credits to be on a college level.

This compact is important to anyone who is planning on transferring to a four year school. If you are interested in obtaining a copy of the compact, which does have other interesting features, you can pick one up by contacting Sally Sundstrom, G.C.C.'s transfer counselor.

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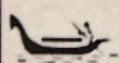
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